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FRYING BACON BY THE VOLCANIC HEAT OF AN ALASKAN FUMAROLE

(see Bulletin No. 2)

HOW TEACHERS MAY OBTAIN THE BULLETINS

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The Olive: One of Man's Best Tree Friends

ARBOR DAY, when we give thought to the beauty and usefulness of trees, is celebrated in April in most States.

It is a good day to consider, along with the other trees, one which does not thrive in the United States but which has been a fast friend of man.

The olive tree was probably domesticated by man earlier than any other tree. It is also the Methuselah among his cultivated trees. It bears for 700 and 800, and, according to some assertions, for even 1,000 years.

Where the Olive is Bread, Meat, Butter and Cream

The American consumer who munches an occasional green olive as an appetizer, or uses a bit of oil on his salad, seldom realizes how important the olive is as a food product. In Spain, southern Italy, Greece, Portugal, northern Africa, Syria and Asia Minor the olive is to the native populations virtually meat and bread, butter and cream.

In these regions the olive is eaten pickled green, pickled ripe, salted, dried, and packed in oil; and the oil itself makes a part of every meal cooked with other foods or when used to dress them. It is because of its importance in the life of the peoples around the Mediterranean that the olive has ever been exalted in their sacred literature and in their customs. It was the olive leaf that the dove brought to Noah in the story of the Flood. It was olive oil that was used for anointing in Hebrew religious rites. And garlands of olive leaves were used to crown Olympic victors and Roman emperors. The olive branch is the traditional sign of peace.

The olive is peculiar in that it is not edible as it comes from the tree. There are traditions of a "sweet" olive in ancient times that was delicious as a peach or an apple when eaten from the tree. But if such a type of olive existed it has gone to join the lost arts and the lost gold mines of history. Even when fully ripe, all olives as we know them to-day have a bitter, acrid, wholly unpleasant flavor that completely masks their usefulness. They must go through careful preparation, and in modern times, simple chemical treatment, before they are fit for food.

Olives Now Grown Chiefly for Oil

The earliest treatment was probably to soak the fruit for a long time in clear, fresh water; and even to-day the preparation of many olives starts in this way. Then it was found that wood ashes, mixed with the water, hastened the elimination of the bitterness and made for tender skin and flesh. To-day the active principle in ashes—lye or caustic soda—is used in the water and the operation is still further hastened. Both green and ripe olives are treated in this way, then thoroughly washed, and allowed to ferment in strong brine. In the Levantine countries ripe olives are deliciously preserved by slightly drying them, then salting them, and finally packing them in oil.

The extraction of oil from olives was probably discovered by man far in the dim past when he was taking his first halting agricultural steps. This is to-day far the most important aspect of the olive industry as it affects commerce. More than 95 per cent of the Spanish crop goes into oil manufacture.

The old province of Andalusia in southern Spain is the heart of the Spanish olive growing region, and the methods used there may be taken as typical. Olives

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GATHERING OLIVES IN A GROVE NEAR JERUSALEM

As everyone knows the olive tree figures prominently in the Scriptures. The present farmers of Palestine still cultivate the olive, and here the photographer has found them picking the crop. Usually the father and the oldest members of the family cultivate the fields and work in the olive groves. The youngest boy laborer is sent to tend the sheep (see Bulletin No. 1).

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Expedition to Study Volcanoes of Alaskan Peninsula

A NEW National Geographic Society expedition led by Dr. Thomas A. Jaggar, eminent volcanologist, takes the field this month.

The Pavlof Volcano area and islands at the tip of Alaskan Peninsula will be the scene of exploration. Dr. Jaggar, who is Director of the United States Geological Survey Station at the Mount Kilauea Volcanic Laboratory, in Hawaii, will study the volcanic action of the region, typical of the restless Aleutian chain.

Because of the unfriendly climate, uncharted waters and the sparse population little scientific information now is available on the western Aleutians. In addition to the major research the expedition will study the physiography, wild life and botany of the region.

Volcanoes are to be found in the Aleutians in every stage of development: young and aged, active and dormant volcanoes, cones whose symmetry rivals that of Fujiyama, and the jagged stumps of mountains that have been blown to bits by recent volcanic explosions. Volcanologists consider it one of the best known fields for the study of the problems of volcanism.

Longest Volcano Firing Line in the World

The Alaskan Peninsula and the Aleutian chain form one of the longest and straightest single lines of volcanoes in the world. Recently observers have extended the eastern end of the chain nearly 100 miles by determining the volcanic character of Spurr, a cone near the head of Cook Inlet, Alaska. From this point the chain swings in a great flat crescent 1,400 miles to the southwest, embracing in this tremendous sweep some 50 known volcanoes and a score or more of reported or suspected ones.

Near the eastern end of the chain, in the Alaskan Peninsula, is the Katmai National Monument and the Valley of Ten Thousand Smokes, a vast region of steaming vents, boiling pools, and smoking hills, which came into existence suddenly with the explosion of Mt. Katmai in June, 1912. In 1916 and subsequent years expeditions of the National Geographic Society explored this remarkable region and brought the first knowledge of its wonders to the United States.

The Aleutians were born of volcanic action, and their activity is by no means spent. Bogoslof Island is continually changing its form, rearing smoking promontories above the waves, and withdrawing others. It is in truth a submerged, active volcano, and has won the nickname of "Jack-in-the-Box" because it is up one day and down the next. Bogoslof is just north and west of Dutch Harbor which, four years ago, was a vital air port for the American Army 'round-the-world flyers. It is not safe to give the dimensions of Bogoslof Island. To-morrow they may be different.

Islands Bear Reminders of Russian Rule

Up to the present time progress of natural events in Bogoslof has been too rapid to invite colonization or even habitation. As long as "Jack-in-the-Box" keeps its head above water, it is United States property as a part of Alaskan territory.

The Aleutians served as a path for Russian adventurers who had made their way across Siberia to the Pacific and were in search of new fur worlds to conquer. When survivors returned to Kamchatka from Bering's voyage, which discovered Alaska, a horde of them hastily threw little boats together and swooped down on the Aleutians in a mad search for furs. With these white men came the diseases

are grown both in large orchards and in small peasants' plots. The fruit to be used in making oil is left on the trees until it is dead ripe and is harvested about the last of the year. Blankets or sheets are often spread under the trees and the fruit is then beaten from the branches with sticks and poles. The fruit is taken directly to mills where usually the entire berry, meat and central seed, is crushed to a pulp. This pulp is placed in straw cases which are piled in presses and subjected to squeezing.

To Eat an Olive Is to Drink the Oil

The liquid forced out is mostly oil but contains some water and broken meat. After the liquid stands for several weeks the impurities settle, and the pure oil is drawn off. The finest and most expensive olive oil is made by first removing the meat from the seeds, and then crushing the meat alone. More than 50 per cent of the meat of an olive is oil.

The pressed cake left after the oil is extracted is useful in the olive oil producing regions. It is fed to hogs and sheep and is used as fertilizer and fuel.

Bulletin No. 1, April 23, 1928.

© *National Geographic Society*

ANOTHER USE FOR AN OLIVE TREE

The scene is a corner of the third largest olive grove in the world, which lies in the plain south of Beirut, Syria, below the Druse village of Shuweifat. The hammock crib hung to the tree is a Syrian substitute for the wooden cradle which the Palestine woman carries to the fields with her when she goes to work.

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America Imports the Sidewalk Café

THE NEW "courtyard" style of building some American restaurants reflects a custom long popular in Europe.

The sidewalk café found in France, Spain and Italy has been adapted, in these new restaurants, to fit the severer American climate. Sometimes the tables in the "courtyard" restaurants stand between reproductions of Spanish houses; sometimes they are surrounded by gray-stuccoed, casement-windowed, French "houses," whose moss-green roof tiles are framed against a ceiling painted to represent the blue sky.

But to actually transfer the institution of the sidewalk café from Europe to America would require the drug stores along Main Street, or Broadway, or Market Street to provide a row of tables and chairs on the sidewalk along their walls and serve soft drinks and ices. At similar sidewalk tables near-by restaurants would serve coffee and hot chocolate to anyone who dropped out of the passing throng and found a vacant seat. Such a situation would be somewhat similar to that on the principal thoroughfares of most cities of southern Europe when weather permits. But it could only faintly suggest the original. There is a sidewalk café spirit that is part of the institution; and even the most faithful copy from the Boulevard des Capucines would seem out of place in bustling America.

Different Kinds of Sidewalk Cafés

The average American first makes the acquaintance of the sidewalk café in Paris; becomes, in his holiday mood, an habitue; and assumes, perhaps, that it is a European fixture. Then he begins his travels and finds that the type changes with every change of setting.

In the Riviera, the land of perpetual holiday, the sidewalk café becomes to a considerable extent a terrace or garden café, a sort of aristocratic brother of the more democratic institution. But in spite of this tendency there are the usual sidewalk cafés as well.

In the cities of Italy the sidewalk café lives, but in most of them it seems to lead a more timid existence than in Paris. The outside tables are fewer; more customers go inside for their drinks. Here one meets still another development—half-sidewalk cafés, one might call them—in wide arcades, as near the Duomo in Milan and along the Corso near the Piazza Colonna in Rome.

Madrid Café Keepers Extend Their Business to the Parks

Venice and her balmy air welcome the sidewalk café. One finds them at the ends of *calles* and at times the great Piazza of St. Mark is almost clogged by the masses of tables and chairs that, advancing from both sides, almost meet in the center.

Spain and Portugal, too, know this adjunct of outdoor life. In Spain it blossoms, especially in Madrid. In Lisbon, along the Avenida, scurrying waiters not only serve customers on the sidewalks, but also cross the roadway to the charming little parked areas in the wide thoroughfare.

Far toward the other end of the Mediterranean Athens carries on the al fresco traditions of southern Europe and maintains her side-walk service of food and drink. Turning north you find the custom followed in Bucharest, capital of Rumania, which in this as in many other respects, merits its title, "Paris of the East."

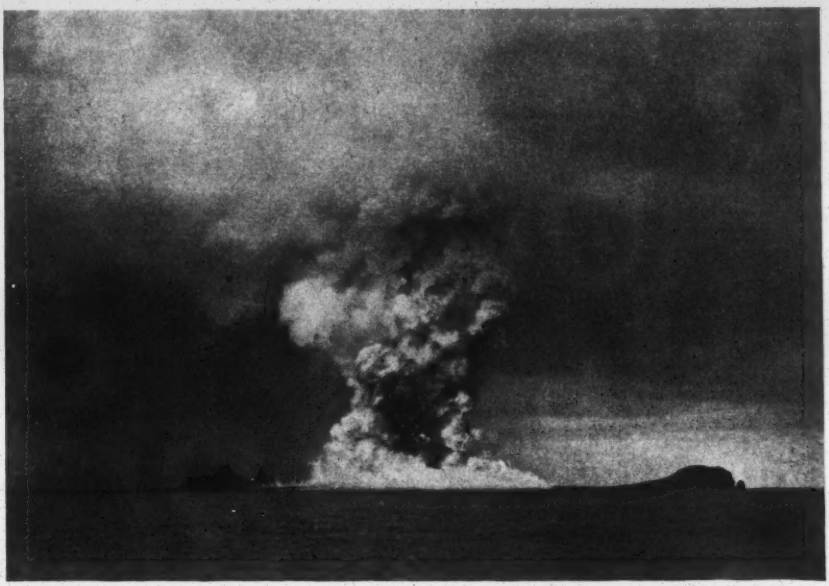
of civilization, and before many decades the 30,000 natives who, in 1745, lived contentedly in the Aleutians, had been reduced to few more than a thousand. When, in the early nineteenth century, Russia established a sort of colonial government in the islands and on the Alaskan mainland, and introduced Christian missionaries, the natives fared somewhat better; but the Aleutian Islands still have few permanent settlements.

It was because they were opened up from the east that the islands are known as the Aleutians. The name is derived from that of a Kamchatkan cape.

Fox Farms on Some of the Aleutians

Although the Aleutians are as far north as central Canada their climate is not severely cold. Rather they may be said to be always "chilly," damp and foggy. They are of volcanic origin and, for the most part, very rough. They are treeless, save for a few scrubby willows along water courses. Dense growths of grass and moss cover the hills and mountains and the small patches of lowland. The islands are comparable to those off the coast of northern Scotland, and to Iceland, and, like those regions, could produce hay and support cattle.

The few Aleuts who live on some of the isles now maintain themselves entirely by fishing, hunting and trapping. Sea otters, fur from which is very valuable, frequented the islands in great numbers when they were discovered, but greedy methods of fur collection have almost exterminated these animals. On some of the islands blue fox farms are maintained.



© Photograph from Captain J. H. Quinan

BOGOSLOF ISLAND IN ERUPTION

Bogoslof is one of the most interesting of the Aleutian Islands because it is the most active. Here is a volcano which has broken through the sea floor and is gradually bringing itself up above sea level. At present it often throws up a peak and then a short time later dashes it back into the water in another explosion. Some day Bogoslof may build itself into a volcanic peak like Fujiyama in Japan.

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Eisteddfodau Help to Keep Wales Welsh

FROM Wales come reports of a movement to increase the use of the Welsh language. The patriotic societies are appealing to the people to make greater use of the tongue, and school children have been pledged to speak Welsh to one another.

The movement to keep Wales Welsh is not new. Eisteddfodau, conducted for centuries, have helped knit the people together. An Eisteddfod gathers into a three- or four-day celebration a competitive music festival, a poetry competition, an oratorical contest, a prize short story match, an historical essay sweepstakes, and a Fourth of July mass pledging of patriotism; in brief, a cultural field day.

Perpetuate the Customs of the Druids

Before the Saxons, before the Danes, before the Normans, the Eisteddfod was an institution in the British Isles. To-day the Welsh meet by thousands for the Eisteddfod as they have for sixteen centuries. Since 1819 the annual national Welsh Eisteddfod has been held alternately in northern and southern Wales.

Any one who has heard Welsh choral singers on tour in the United States recognizes at once that they come from a singing people. Joy in song reaches its highest expression among them at the Eisteddfod competition.

On the opening day of the Eisteddfod the Order of Druids, Bards and Ovates, robed in garments of their order, march in procession to a circle of stones, a Gorsedd, or Druidical meeting place. The Arch-Druid presides. A famous harpist may play a Welsh air. Candidates come forward to receive Bardic degrees and then a notable Welsh poet may begin a "pennill."

Cymric the Historic Language of Wales

Competition in "pennillion" singing takes the Eisteddfod listener back to the days of King Arthur when bards improvised verses for the court's pleasure. The Welsh poet-bard must compose his song after the harp has begun its melody. Each poet in turn sings his verse, beginning two measures behind the harp but ending on the same measure. Try that on your piano!

The contestant who is able to compose worthy verses longest wins one of the most cherished honors of the festival.

Eisteddfodau (plural of Eisteddfod) have contributed to the remarkable preservation of Cymric, the Welsh language. Native languages of Ireland and Scotland retreat before the advance of English but Cymric holds its ground. Eight per cent of the population of Wales and Monmouthshire speak only Welsh, a third of the inhabitants (more than 700,000) speak both Welsh and English.

Italian is the favorite language of singers because Italian words end in vowels. Conversely one would expect that Welsh, bristling with consonants and skimpy with vowels, would discourage singing. But Welshmen point out that a double "ll" and a double "dd" are not pronounced that way, whatever that way is. Welsh is singable despite its appearance on the printed page. Indeed, where else in the world can one find coal miners rehearsing a chorus for a coming festival as they labor deep in the earth?

The word Eisteddfod means a "session" or a "sitting." "Sessions" are known

When you pass northward over the line that divides the Latin countries from those of central Europe you leave behind you the sidewalk café as an outstanding institution. In Vienna there are countless coffee houses, but their customers are nearly always served indoors. There, as in Budapest too, are numerous beer gardens, but the outdoor serving is seldom on sidewalks. So, also, throughout Germany, Poland, and the Scandinavian countries the sidewalk tables are seldom seen.

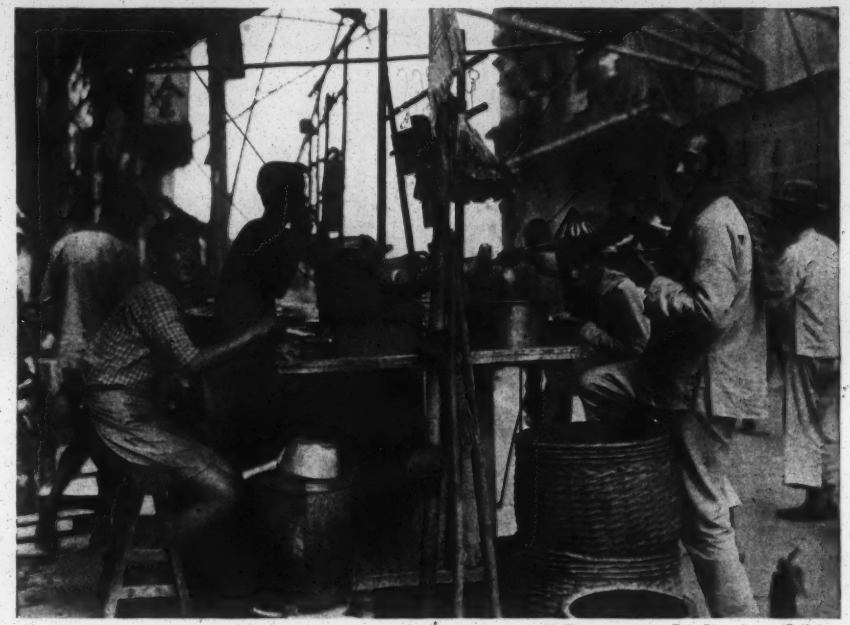
Cross once more back to Latin influences in Belgium, and you find the sidewalk café thriving. Brussels, in fact, can almost be said to out-do Paris. There are unbroken lines of tables for long distances along some of the principal streets and the entire fronts of the cafés are removable.

The Patron of a Paris Café Watches the World Pass By

Paris, however, will continue to be the typical home of the sidewalk café to most travelers. They are to be found all over the great city: dirty and dingy ones; modest ones for the working man; bourgeois places; small and middle-sized ones; and the huge establishments of the boulevards that seat their hundreds of well dressed patrons. The Parisian proprietor of a sidewalk café feels none of the restraint of his Italian brother. He grabs at least half the sidewalk for his tables, and if business pushes, he appropriates most of the other half.

If the visitor would know his Paris he will not fail to spend half an hour at frequent intervals in one of these al fresco places of refreshment, toying with a cup of coffee, an ice, an aperitif, feeling one of the most active pulses of the city. Before him will pass a constant stream of pedestrians: shoppers, boulevardiers, delivery girls, messengers, business men, tourists—the countless types that go to make Parisian street life a kaleidoscopic spectacle.

Bulletin No. 3, April 23, 1928.



© *Photograph by De Cou, from Galloway*

A SIDEWALK RESTAURANT IN HONGKONG

The sidewalk restaurant is not exclusively the possession of Latin countries in Europe. In China it is more like our American "hot dog" stands. But farther west in Persia, Turkey and Arabia, where leisure is thoroughly enjoyed, the curb-side café is more like its French counterpart in spirit if not in menu.

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Zulus: The Iroquois of South Africa

WARLIKE spirit still animates the Zulus, according to a cable dispatch from from South Africa reporting a pitched battle between two camps. Mounted police rode out to stop the combat.

Fighting among the Zulus is not uncommon. In recent years their attacks have been directed against fellow natives rather than white men.

The Zulu tribes roamed at will over South Africa before the conquest by the white man, but most of them now inhabit the highlands of Zululand, a semi-tropical reserve in the northeastern part of Natal Province, which has been set aside by the British government for their use. Zululand is slightly larger than New Jersey, with a population about twice that of Trenton. Except for a few white settlements dotting the 210-mile harborless coast on the Indian Ocean, and a few scattered white settlers in the inland villages, the reserve is populated entirely by the natives. As far as possible, the British permit them to govern themselves but the Provincial Government of Natal and the South African parliament keep an ever-watchful eye on their activities.

Copied the War Practices of the British Army

Since the British defeated the Zulus in 1879, following intermittent savage raids on the Cape Colonies, the Zulus have gradually ceased their hostilities and have come under the wings of Christian missionaries representing many creeds and countries. Zulu history seethes with narratives of bloody conquests, beginning when the principal tribe numbered only a few thousand at the beginning of the nineteenth century, and lasting until the populous modern clan was finally subdued by the whites.

The Zulus are physical giants, with more than the average intelligence of South African natives, and a native dignity that marks them as true aristocrats in their own environment. Unlike other tribes who continued to use primitive methods of warfare, the Zulus studied the modern British system and established a well trained native army. This development made it possible for them to conquer hostile tribes until they dominated the native population of the Cape and caused the British to lose many men before their resistance was overcome.

The women are also excellent physical specimens; strong, erect, and graceful. Both men and women are lively and sociable, gifted with natural ability and they display the proud bearing of conquerors.

When the Zulu boy has found a girl who attracts him, he declares himself to her father. The father informs him how much "lobola" is necessary to effect a legal marriage. "Lobola" consists of a gift of from ten to twenty cattle to the father-in-law as a guarantee of good faith, and evidence that the prospective husband is able to provide. The title to the cattle and their offspring does not pass to the father of the girl, although he receives and holds possession of them, but to the children for whose benefit the "lobola" is held in trust. Should there be no children, and in event of the death or divorce of the wife, the cattle are returned to the husband, provided he has been kind and faithful. If he is guilty of cruelty and is divorced, all rights are forfeited and the cattle are held for the benefit of the divorced wife.

to have occurred as early as the fourth century under the rule of Owain ap Maxen Wledig, ruler of Britain.

How the Prince Proved That Vocal Music Was Superior

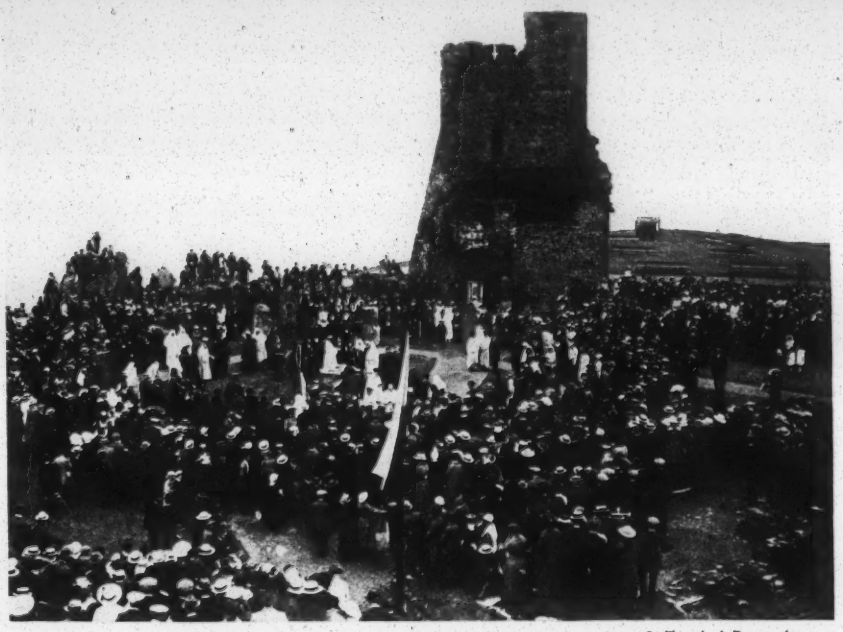
At the first Eisteddfod of which there is a detailed account Maelgwn Gwynedd, Prince of North Wales, wished to settle the issue of vocal music's superiority over instrumental music. The Prince laid down the condition that all contestants must swim the Conway River before competing. On their arrival at the opposite shore the harpists found themselves unable to play because water had ruined their harp strings but the singers' vocal cords were as good as ever.

Illustrative of the importance which music plays in the life of Welshmen, there was a war-time anecdote which told of eight Britons who were found in a dugout after a 12-hour bombardment. The two Irishmen were still fighting, the two Scotchmen were holding a debate, the Englishmen had not been introduced, but the two Welshmen were busy organizing an oratorio society.

Eisteddfod competition has been introduced into the United States from its native home in Wales. The National Eisteddfod Association meeting at Utica, New York, recently recommended the establishment of more branches wherever Welsh live in America.

Note: See also "A Short Visit to Wales," by Ralph A. Graves, in the National Geographic Magazine, Dec., 1923.

Bulletin No. 4, April 23, 1928.



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OPENING CEREMONIES OF AN EISTEDDFOD IN WALES

The Eisteddfod is held annually in Wales, one year in the north and the next in the south. Part of the ceremonies always take place at some ancient stone like that which the Druids of old used. Leaders taking part in the ceremonies dress in ancient style costumes.

Women Work for the Family—Men Often Hire Out

The women do the work and provide for the family. The men attend the herds and hunt. A wife hoes the fields and reaps the harvest, but her husband cannot appropriate any part of the grain or stores which she has laid by. It is her duty to provide food for the husband and children and care for the "kraal"—the Zulu home consisting of a fenced-in cattle pen, surrounded by the native huts. If any member of the family must hire out as a domestic, the lot usually falls to the man, as the women seldom leave their homes. Native men are employed in the villages as cooks, waiters, housemen, washmen, messengers and nurses, and in most cases are superior to women as servants. A Zulu tribesman, with feather bedecked hair, pulling a "rickshaw," is a common sight in Natal.

Bulletin No. 5, April 23, 1928.

© *Photograph by Captain Harry Pidgeon*

ZULU "TAXI" IN DURBAN, AFRICA

The largest city of Natal, South Africa, has no more impressive sight than the rickshaw boy, with his headdress of curving horns and colored feathers, and highly decorated, whitewashed legs.